

Crème Brulee

Made in groups of 2

Yield: 2 servings

Ingredients

250 ml heavy, light or half and half cream

5 ml vanilla extract

pinch of salt

50 ml egg yolk

60 ml sugar



Instructions

1. Heat oven to 300°F.
2. In a saucepan, combine crème, vanilla extract and salt, and cook over low heat just until hot. Take off stove.
3. In a mixing bowl, beat yolks and sugar together until light with a wooden spoon. When you lift the wooden spoon and the mixture forms ribbons, it is ready.
4. Stir a quarter of the cream into the sugar-egg mixture. Stir and pour the rest.
5. Pour into 2 baking tins and place them in a baking pan; fill pan with **hot** water halfway up the sides of the dish.
6. Bake for 50 minutes until centres are barely set. Test for doneness: custard is wobbly when nudged, no liquid in the centre.
7. Cool completely in refrigerator before making the sugar crust.
8. Sugar crust: top each custard with 5 ml sugar in a thin layer, place ramekins in oven on the highest rack. Turn on broiler with the oven door ajar (slightly open). Cook until the sugar browns (about 3-5 minutes).

Recipe adapted from:

<https://cooking.nytimes.com/recipes/9039-vanilla-creme-brulee>